



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Turkish Tray Kofte

Sini Köfte



5 onions, big size
8.8 ounces ground meat of lamb
3.5 ounces margarine
4 tablespoonfuls pistachio
4 tablespoonfuls pounded walnut
1/2 tsp crushed red pepper
1/2 tsp cumin
1/2 tsp allspice
1/2 tsp cinnamon
1 big potato
12.4 ounces ground meat of calf
4 cups washed and drained, thin cracked wheat
1/3 cup semolina
2 tsp salt
1 tsp black pepper

- # Cut 3 of the onions finely. Put 3 tbsp margarine into a pot, add the cut onions and ground meat of lamb, cook over low heat until all of the water evaporates.
- # In the meantime pound the pistachios and then the walnuts, keep them a little bit thicker.
- # Add the walnut, pistachio, 1 tsp salt, 1/2 tsp black pepper, 1/2 tsp crushed red pepper, cinnamon, allspice and cumin into the cooked mixture of onion and ground meat, and mix.
- # Remove the pot from the stove.
- # Peel the boiled potato and mash.
- # Dice the remaining onions, add mashed potato, ground meat of calf, thin cracked wheat, semolina, remaining black pepper, salt, crushed red pepper, 2 cup water slowly and get elastic dough by kneading for 25 minutes.
- # When the dough gets ready, place half of it on the greased tray.
- # Place the mixture with ground meat and flatten. Place the remaining mixture of potato. Flatten it by the help of 1/2 water. Cut it into pieces.
- # Cook in 392 F oven for 40 minutes.
- # After removing it from the oven pour the melted remaining margarine all over it.

Note: "Turkish Tray Kofte" is the regional recipe of Southern cities but especially Gaziantep.